

An aerial photograph of a beach with turquoise waves crashing onto the sand. The water is a vibrant blue-green, and the sand is a light beige. The waves are breaking in a series of white, frothy crests that run diagonally across the frame.

# AVOCA BEACH HOUSE

## WINE LIST



# SOMETHING SPECIAL

	glass / btl
John Duval 'Plexus' Marsanne Roussanne Viognier <i>Barossa, SA</i>	\$65
Elegant palate of excellent fruit purity. Flavours of peach, nectarine, mandarin with subtle baking spice on the finish.	
Forest Hill Block 8 Chardonnay <i>Mount Barker, WA</i>	\$70
Flavours of fresh grapefruit, nectarine along with fennel seed carries through on the saline & mineral driven palate.	
Pewsey Vale Vineyard The Contours Riesling <i>Eden Valley, SA</i>	\$70
The palate has great length and depth with concentrated power, pristine fresh lime juice overlaid with toasted brioche, sage oil and lime marmalade.	
Saint Clair Omaka Reserve Chardonnay <i>Marlborough, NZ</i>	\$75
Full bodied, generous and textural with flavours of ripe charred stone fruit, grapefruit and a smoky oak character that leads to a long and lingering finish.	
Brokenwood Indigo Vineyard Chardonnay <i>Beechworth, VIC</i>	\$95
Grapefruit pith and white nectarine carry through for a long finish. A fine textured palate with bright lime and citrus acidity.	

## SPARKLING

	glass / btl
Dunes & Greene Split Pick Moscato 200ml <i>South Australia</i>	\$13
With flavours of exotic tropical fruits, the palate is delightfully light and fresh; a subtle balance of sweetness with a crisp finish.	
Dunes & Greene Prosecco <i>South Australia</i>	\$13 / \$55
Aromas of white flowers, meringue, apple skin and lychee burst from the glass before crunchy flavours of green apple, tropical fruits and a lively fizz to refresh the palate.	
Pukka Chardonnay <i>Hunter Valley, NSW</i>	\$15 / \$63
A Chardonnay and Semillon blend made using the traditional champagne method. A clean, crisp palate with notes of green apple and pear.	
Pierre Gimmonet & Fils Fleuron Blanc de Blanc 2015 <i>Champagne, FRA</i>	\$120
Citrus florals with fresh pears and crunchy apple abound, with precise textural attributes, grip and character.	
Veuve Clicquot <i>France</i>	\$140
Here is a true member of the powerful Brut family, well structured, admirably vinous. The lingering aromas echo and re-echo, with each fruit or spice note distinct.	
Pol Roger Brut Vintage 2013 <i>Champagne, FRA</i>	\$190
The crispness of the citrus fragrances lingers throughout the aftertaste and enhances the aromatic range of spices and fresh white fruits (peach).	



WHITE WINE

	150ml / 250ml / btl
Marty's Block Chardonnay <i>South Australia</i> Full flavoured yet finely structured, a unique expression of our vineyard terroir. Natural fermentation and minimal handling of the wine.	\$11 / \$15 / \$42
Marty's Block Sauvignon Blanc <i>South Australia</i> The palate shows layers of fresh lemongrass and papaya. Fine, crunchy acidity with a clean, persistent finish.	\$11 / \$15 / \$42
Y Series Pinot Grigio <i>South Australia</i> Opening with layers of baked apple and pear skin flavours that are complimented by succulent acidity and oatmeal texture from wild fermentation and lees aging with a hint of cinnamon on the finish.	\$11 / \$15 / \$42
Hay Shed Hill Sauvignon Blanc Semillon <i>Margaret River, WA</i> Stone and citrus fruit to begin with, then the palate becomes creamy and textured. A pert and enlivening mineral-water finish.	\$42
Pala I Fiori Vermentino di Sardegna <i>Sardinia, ITA</i> At the palate the vegetable notes are predominant, smooth and full with good depth and well balanced, with a long persistent aftertaste.	\$12 / \$16 / \$45
HāHā Sauvignon Blanc <i>Marlborough, NZ</i> A fresh and very aromatic palate with flavours of melon, passionfruit, lime peel and a perfectly balanced herbaceous character with a long lasting finish.	\$12 / \$16 / \$45
Heirloom Chardonnay <i>Adelaide Hills, SA</i> Stone and citrus fruit to begin with, then the palate becomes creamy and textured. A pert and enlivening mineral-water finish.	\$48
Tranquil Vale Semillon <small>GOLD MEDAL 2019</small> <i>Hunter Valley, NSW</i> Fresh aromas of citrus, cut grass and gooseberry. This Semillon has good acidity with and a sumptuous sherbety flavours on the pallet.	\$14 / \$19 / \$55
Jim Barry Watervale Riesling <i>Clare Valley, SA</i> On the palate, it has a firm acid drive, with an abundance of citrus, white peach, honey dew melons, gooseberries and a fresh lime finish.	\$55
Mt Difficulty 'Roaring Meg' Pinot Gris <i>Central Otago, NZ</i> The wine's natural acidity steps in and ties the threads of the wine together and helps balance the wines off-dry style. White peach and citrus provides the flourishes that finish the wine. Delicious and lively.	\$55
Collector 'Summer Swarm' Fiano <i>Hilltops, NSW</i> Delicate hints of white flowers, lemon, herbs and almonds yield to a dry, crisp palate with citrus notes and a finish characterised by freshness and minerality.	\$58
Brokenwood Semillon <i>Hunter Valley, NSW</i> Lovely florals and lemongrass aromas. Mouth filling flavours of green apple and lemon pith balancing the zesty acid backbone.	\$58



# SOMETHING SPECIAL

250ml / btl

Kooyong Massale Pinot Noir *Mornington Peninsula, VIC* \$23 / \$65

The wine moves deftly across the silken palate, reflecting the cooler vintage, it displays fine tannins and a wild strawberry acidity.

Jim Barry Single Vineyard Cabernet Malbec *Clare Valley, SA* \$70

A very structural wine offering flavours of bright blueberry and mulberry fruits with black olive savoury notes.

Ashton Hills Pinot Noir *Adelaide Hills, SA* \$70

There is a hint of spice and fresh herbs from the whole bunch component and the mouthwatering natural acidity and fine tannins result in a textural and long lasting finish.

Yalumba 'Vine Vale' Grenache *Barossa, SA* \$70

The plush, velvety palate is juicy and delicious with rich berry fruits, subtle green herbs and spice on the long, silky finish.

Antinori Chianti Classico (Sangiovese) *Tuscany, ITA* \$80

Mouth-filling, sustained by excellent freshness and soft, velvety tannins. Spicy notes perceived on the nose reappear in its lengthy finish.

Jean-Louis Chave Selection Côtes-du-Rhône 'Mon Coeur' (Syrah) *France* \$85

A full-bodied, rich and intensely aromatic wine. Full with a long finish and plenty of elegance and finesse due to the well balanced tannins and fruit.

Brokenwood Hunter Valley Shiraz *Hunter Valley, NSW* \$85

Fragrant almost floral aromas coupled with soft vanillin and red fruit on entry. The French oak is very much in the background, however adds enough flavour to give great complexity and length.

Dalrymple 'Coal River' Pinot Noir *Coal River Valley, TAS* \$95

Luscious red fruits give great appeal and carry through to the finish, tightly wound by natural acidity and silky tannins. This finish is long and develops a savoury edge.

Primo Estate Joseph 'Moda' Cabernet Merlot *McLaren Vale, SA* \$120

Mouth filling palate of rich, lush blueberry wrapped in fine dark cocoa. The palate is silky, poised and just goes on and on, to a gentle finish with lingering cedar oak.

John Duval Eligo Shiraz *Barossa Valley, SA* \$160

Lifted black fruit, plum and blackberry with hints of anise, clove and earth. Packed with a multitude of vibrant, powerful fruit layers with a commanding depth of flavour.



ROSÉ

	150ml / 250ml / btl
La Vieille Ferme ‘Côtes du Ventoux’ Rosé <i>Rhône Valley, FRA</i>	\$11 / \$16 / \$44
Pretty soft-pink colour revealing a nose with aromas of redcurrants in jelly and cherry sorbet. Smooth fruity notes on the palate, this soft wine full of freshness shows a very nice balance.	
Triennes Rosé Méditerranée <i>France</i>	\$55
This wine has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned world-wide appreciation of the roses of Provence.	

RED WINE

	150ml / 250ml / btl
Marty’s Block Cabernet Shiraz <i>South Australia</i>	\$11 / \$15 / \$42
Silky texture and fruit sweetness to the mid palate. Layers of red cherry, spice and subtle briar flavours, finishing with soft finely grained tannins.	
Langmeil Prime Cut Shiraz <i>Barossa, SA</i>	\$13 / \$18 / \$49
Full-bodied palate with youthfully austere tannins adding a lovely structure and balance to the sweet fruit. Hints of briary spice and pepper flows with the juicy fruit through to the finish.	
Dandelion 'Damsel of the Barossa' Merlot <i>Barossa, SA</i>	\$13 / \$18 / \$50
Pert and fresh is the first mouthful this red wine. A palate of dancing acidity, bright blueberry fruits and super-fine drying tannins.	
Tranquil Vale Shiraz <i>Hunter Valley, NSW</i>	\$14 / \$19 / \$55
The palate is bursting with juicy cherry, raspberry and plum, which give way to notes of black pepper, marzipan and vanilla.	
Vasse Felix Filius Cabernet Sauvignon <i>Western Australia</i>	\$23 / \$65
Medium weight, a creamy core and fine, elegant tannins. Hints of delicate dried cranberry and sunflower seed nuttiness linger on the finish.	
Bodega Catena Zapata Alta Malbec <i>Argentina</i>	\$23 / \$65
The wine displays plum, blackcurrant, chocolate and boysenberry spice. A juicy palate with persistent flavour and smooth velvety tannins.	
Ox Hardy 'Upper Tintara' Shiraz <i>McLaren Vale, SA</i>	\$65
Good backbone of acid before a savoury finish showing hints of black pepper and dark chocolate. Drying tannins.	
Bowen Estate Cabernet Sauvignon <i>Coonawarra, SA</i>	\$66
The core of this wine is the appealing blackcurrant fruit and violet notes. The generosity of these characters belies the medium bodied wine structure.	

DESSERT WINE

Valdespino 'Yellow Label' Pedro Ximenez 50ml <i>Jerez, SPA</i>	Glass \$10
Rich, velvety and very smooth with a persistent after taste.	
Tranquil Vale Old Luskie <i>Hunter Valley, NSW</i>	Glass \$14
A dangerously delicious dessert wine, our Old Luskie exhibits aromas of honeysuckle, pear and a hint of orange blossom. It is sumptuously sweet with a clean, zesty finish, which will keep you coming back for more.	
Heggies Botrytis Riesling <i>Eden Valley, SA</i>	Bottle \$45
Elegant and restrained with a subtle lusciousness on the mid palate which will develop more complexity over time. Flavours of dried stone fruits and cumquat zest are complemented by a fine seam of acidity leading to a refreshing, rather than cloyingly sweet finish.	
Classic Affogato served with Frangelico Liqueur	\$16



## BEER

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TAP BEER	425ml
Malt Shovel Brewers XPA 4.8%	\$9.50
Hahn SuperDry Lager 4.6%	\$9.50
Kosciuszko Pale Ale 4.5%	\$9.50
Six Strings On Tour Mid-Strength 3.5%	\$8.50

## BOTTLES & CANS

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Byron Bay Prem Lager 330ml 4.2%	\$9
Little Creatures Pale Ale 330ml 5.2%	\$9
Furphy Refreshing Ale 330ml 4.4%	\$9
Peroni Nastro 330ml 5.1%	\$9
Corona Extra 355ml 4.5%	\$9
Six Strings Pale Ale 375ml 4.8%	\$9
Six Strings Coastie Lager 375ml 4.8%	\$9
Six Strings Tropical Pale Ale 375ml 4.2%	\$9
Heineken 330ml 0.0% (zero alcohol)	\$9

## CIDERS

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The Hills Cider Company Apple Cider 330ml 5%	\$9
The Hills Cider Company Pear Cider 330ml 5%	\$9
Ginger Beer 330ml 4.5%	\$9

## SPIRITS

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Absolut Vodka	\$11
Belvedere Vodka	\$12
Hendricks Gin	\$12
Moores Gin	\$10
Moores Lemon Myrtle	\$10
Jameson Irish Whiskey	\$10
Glenfiddich Scotch Whisky	\$12
Wild Turkey	\$10
Canadian Club	\$10
Jack Daniels	\$10
Jack Daniel's Gentleman Jack	\$11
Baileys	\$10
Bacardi Rum	\$10
Bundaberg Rum	\$10
Hennessy Cognac	\$15
Di Sarrono	\$11
Limoncello	\$10
Tequila	\$10



An aerial photograph of a beach with waves crashing onto the shore. The water is a mix of dark green and white foam, creating a textured pattern. The sand is a light, pale greenish-grey color. The overall tone is muted and naturalistic.

# AVOCA BEACH HOUSE

## COCKTAILS



HOUSE COCKTAILS

Botanical Fizz	\$20
Moores Gin, rosemary syrup, lemon, aquafaba	
Watermelon Sugar	\$19
Havana White Rum, lime, strawberries, watermelon, muddled, topped with crushed ice and soda	
Passionfruit & Lychee Caprioska	\$21
Vodka, Lychee Liqueur, passionfruit pulp, soda and ice	
Cherry-Bomb Mai-Tai	\$20
Spiced Rum, Cointreau, White Rum, pineapple, lime, cherry syrup	
Pink Flamingo	\$19
Cointreau, lemon, cranberry, Prosecco	
Pimm's Spritz	\$19
Pimm's, Lemonade, Ginger Ale, Prosecco	
Lemon Myrtle Mule	\$19
Lemon Myrtle Liqueur, Vodka, Ginger Beer, lemon	
Frozen Pina Colada	\$21
Coconut rum, white rum, coconut sorbet, pineapple juice and coconut cream	

CLASSIC COCKTAILS

Avoca Aperol Spritz	\$17
Aperol, Prosecco, soda, ice and fresh orange	
Beach House Mojito	\$20
Havana White Rum, sugar, mint, muddled, topped with crushed ice and soda Add passionfruit pulp	
Negroni	\$20
Campari, Moores Gin, Dry Vermouth	
Espresso Martini	\$20
Vodka, Kahlua, espresso coffee or try it with house-made salted caramel	
Martini	\$19
French, Lychee, Passionfruit or Dirty	

MARGARITAS

Classic, Spicy, Pineapple or Guava	\$20
Base of Tequila, Cointreau, sugar syrup and lime. Add chili, guava or pineapple	

MOCKTAILS

Virgin Mojito	\$12
A refreshing mix of lime and mint, topped with crushed ice and soda	
Virgin Mary	\$12
Tomato Juice, lemon, herbs and a spicy hit!	
Virgin Watermelon	\$12
Muddled watermelon and strawberries, sugar syrup topped with soda	
Virgin Strawberry Delight	\$12
A mix of strawberry, mint and lime with added lemonade	

NON-ALCOHOLIC

Purezza Water – Still or Sparkling Water	\$6
Soft Drinks – Coke / Coke Zero / Lemonade	\$5.5
Ginger Beer / Lemon Lime and Bitters	\$6
Juices – Pineapple / Orange / Apple / Tomato / Cranberry	\$5.5
Kids Juice – Pineapple / Orange / Apple	\$4.5
Kids Soft Drink – Coke / Coke Zero / Lemonade	\$4.5